

SIT30821 Certificate III in Commercial Cookery

CRICOS Code: 116658E

About this Qualification

SIT30821 Certificate III in Commercial Cookery

If food drives you crazy, let it drive your future too. The aspiring chefs can turn their passion for food and cooking into a rewarding career recognised worldwide with the Certificate III in Commercial Cookery. As one of the best culinary schools in Australia, we offer a thoughtfully designed course with a carefully crafted curriculum – catering to both aspiring chefs starting their culinary journey and experienced professionals looking forward to enhance their gastronomic skills.

Our industry-recognised Certificate III in Commercial Cookery equips you with the essential knowledge, hands-on skills, and cutting-edge techniques that help you carve a niche for yourself in the dynamic world of culinary arts. The course is ideal for those having a flair for cooking and willing to make their mark on the global culinary stage.



Delivery Information

Location

Training Location:

Prisma Education Institute Australia (PEIA)
15C/342 Albany Highway, Victoria Park 6100 WA

Training Kitchen:

Prisma Education Institute Australia (PEIA)
11/92 Mallard Way Cannington, WA 6107

Study Mode

- Face to face in classroom
- Self study
- Training kitchen
- WBT (Work Base Training)

Learning Portal

Assessments & all learning resources
accessible via e-learning portal

Course Duration & Structure

Consisting of:

- 52 Weeks in total
 - 12 Weeks of breaks/holidays
 - 30 Weeks of tuition
 - 10 Weeks of work placement

Note:

Students are required to attend
20 contact hours each week
during scheduled study period.

Fees And Charges

Tuition Fee	\$11,000*
Material Fee	\$1,500*
Application Fee	\$250 (Non-Refundable)

Notes:

1. All Fees & Charges are in Australian Dollars (AUD)
2. Student's Fees & Charges may vary where RPL and/or CT has been approved.

Entry Requirements

The PEIA has identified that Students will need to meet the following entry requirements prior to course commencement:

- **Student's must be 18 years of age on commencement**
- **Completion of Year 12 or equivalent**
- **IELTS 6.0 or higher or Equivalent (e.g., TOEFL, PTE, EAP) English language test scores.**

*Note: New English language requirements apply to all Student visa applications lodged on and after the 7th Aug 2025.
Please refer to: <https://immi.homeaffairs.gov.au/programs-subsite/migration-strategy/Documents/migration-strategy.pdf>*

Course Content

Note: To attain SIT30821 Certificate III in Commercial cookery, 25 units must successfully be achieved

- 20 Core units
- 5 Elective units

*Units marked with an *asterisk have one or more prerequisites.*

Unit Code	Unit Name	Unit Code	Unit name
SITHCCC023*	Use food preparation equipment	SITHCCC041*	Produce cakes, pastries and Breads
SITHCCC025*	Prepare and present sandwiches	SITHCCC042*	Prepare food to meet special dietary requirements
SITHCCC026*	Package prepared foodstuffs	SITHCCC043*	Work effectively as a cook
SITHCCC027*	Prepare dishes using basic methods of cookery	SITHKOP009*	Clean kitchen premises and equipment
SITHCCC028*	Prepare appetisers and salads	SITHKOP010	Plan and cost recipes
SITHCCC029*	Prepare stocks, sauces and soups	SITHPAT016*	Produce desserts
SITHCCC030*	Prepare vegetable, fruit, egg and farinaceous dishes	SITXFSA005	Use hygienic practices for food safety
SITHCCC031*	Prepare vegetarian and vegan dishes	SITXFSA006	Participate in safe food handling practices
SITHCCC035*	Prepare poultry dishes	SITXHRM007	Coach others in job skills
SITHCCC036*	Prepare meat dishes	SITXINV006*	Receive, store and maintain stock
SITHCCC037*	Prepare seafood dishes	SITXWHS005	Participate in safe work practices
SITHCCC038*	Produce and serve food for buffets	SITXWHS006	Identify hazards, assess and control safety risks
SITHCCC040*	Prepare and serve cheese		

Recognition Of Prior Learning (RPL) & Credit Transfer (CT)

Students may apply for Recognition of Prior Learning (RPL) if they have relevant and current work or life experience and consider they are able to meet the unit of competency requirements and/or Credit Transfer may be granted to eligible applicants against the relevant unit/s of competency when evidence of the student having successfully completed the same unit of competency in an equivalent or higher nationally endorsed qualification.

The granting of RPL and/or credits in this course may have an impact on the student's course enrolment duration and/or their course fees - Students may apply for RPL/Credit Transfer prior to or immediately after formal enrolment but prior to the facilitated delivery of units to ensure that they do not miss any class/kitchen opportunities offered should they be unsuccessful in the RPL/CT process.

Please refer to the PEIA RPL and CT Policy and Procedures available on our website for further information.

Certification

On successful completion of all the required outcomes for each chosen unit of competency for this course, students will be awarded a Prisma Education Institute Australia (PEIA) Certificate for: SIT30821 Certificate III in Commercial Cookery including an Academic Record.

Student who do not successfully complete the quoted will be issued a statement of attainment for the unit/units in which they have been competent.

Assessment

All units of competency are assessed using a variety of methods including written answers, case studies, role plays, observations, practical demonstration, simulated workplace, and a real workplace environment (200 hours WBT).